The Grocer's Answer Book

REACHING THE FRONT RANK

It is filling yourself brimful with knowledge about the things you are selling that will make you of service to your customers, that will help to give you the enthusiasm that must be an everlasting part of your make-up if you are to win out in the world of salesmanship.

Without this enthusiasm you can never serve your customer as he should be served, and you will never get into the front selling rank, nor will you ever get the earning power which you hope to have and to hold. *J. P. Hart, in Judicious Advertising.*

The Grocer's Answer Book

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Canned Fish

1. *Q. What are the different grades of canned salmon?*

A. There are five grades: (1) Chinook, or King; (2) Sockeye; (3) Cohoe, Medium Red, or Silver; (4) Pink Salmon; (5) Chum Salmon.

The *Chinook* salmon is a large fish, ranging in weight from 20 to 80 pounds. Fine texture, deep pink color, rich oil, excellent flavor. Quite limited in quantity. Is found in all waters from Monterey Bay to the Arctic Ocean, attaining the highest degree of quality in the Columbia River. Chinook salmon caught in Alaska waters is known as King salmon.

The *Sockeye* is the staple of the industry. Caught largely in Puget Sound. A comparatively small fish, running from 5 to 8 pounds. Blood red, of firm texture. Develops rich oil. Appears in greatest quantities every fourth year, the year following leap year. The sockeye caught in Alaska waters is known as Alaska Red. It is practically the same fish as the Puget Sound sockeye, except that it has a slightly deeper shade of red and is not so rich in oil.

The *Cohoe,* also known as Medium Red and Silver, does not develop a large pack. The weight runs from 6 to 14 pounds to the fish. Color is paler than that of the sockeye. Fair texture, good flavor. Resembles in taste the sockeye, but lacks in oil and color. Known as Cohoe on Puget Sound, as Medium Red in Alaska, and as Silver in western Washington and Oregon.

The *Pink* salmon, also known as Humpback, is a very fine flavored fish, but has practically no oil. Flesh somewhat soft. Small in size, averaging from 3 to 5 pounds. In certain waters, as, for instance, Puget Sound, they run in packing quantities every other year —the odd years. In Alaska, where the bulk of them is obtained, they run every year.

The *Chum* salmon is caught in nearly all salmon waters. It has soft texture and is very pale in color—almost white. Very little, or no oil at all. Poor flavor. Average in weight about ten pounds. Runs late. The lowest grade of salmon, and the cheapest.

2. *Q. What is meant by "runs" of salmon?*

A. The migrations of large schools of salmon from the sea to the waters of their birth, which are the head-

waters of fresh-water streams. The salmon ascend these streams seeking their spawning grounds.

3. *Q. How does the "Spring Pack" Chinook salmon differ from any other chinook salmon?*

A. The Spring Pack Royal chinook salmon, caught in the Columbia River, is the finest chinook salmon packed. There are two other varieties of chinook salmon that are also caught in the Columbia River: (1) the Standard chinook, which is caught during the same period, but which runs irregular in color, as well as in the quality of the meat and in the color of the oil; and (2) the Fall Pack chinook, which is not equal in quality to the Spring Pack either in meat or in oil.

4. *Q. What are the different sizes of cans in which salmon is packed?*

A. The 1-lb. tall can, the 1-lb. flat can, and the ½-lb. flat can. The 1-lb. tall can is filled by machinery, and the other two sizes are filled by hand. The 1-lb. flat cans are usually the best, as they contain large middle cuts with good oil.

5. *Q. Why is the meat of some tuna white and of some dark?*

A. About half of the meat of every tuna is white and half of it is dark. A packer may put up the white meat under one brand and the dark under another brand. The dark meat is not nearly so palatable as the white.

6. *Q. Is the tuna a smooth-skinned fish or does it have scales?*

A. The tuna belongs to the mackerel family, and has no scales.

7. *Q. Where and how are the tuna fish caught?*

A. The tuna fish travel in large schools, which appear off the shores of southern California about the first of June and disappear about the first of November. Every fish is taken with a hook and line. Live bait is used.

8. *Q. What is "Yellow Tail"?*

A. A species of tuna, caught off the coast of California. Its meat is the same in appearance as that of the genuine tuna, but is not quite so tender.

9. *Q. Do the California sardines differ in any way from the Maine sardines?*

A. The California sardine is a true pilchard, the

type of fish that is canned in France, while Maine packs a small herring.

10. *Q. What are truffled sardines?*

A. Imported sardines, packed with a slice of truffle, which lends a very agreeable flavor to the fish. (See Question No. 275 for "Truffle.")

11. *Q. How many cans of sardines are there to a case?*

A. The ¼s and ½s are packed 100 to a case, and the ¾s are packed 50 to the case. Some houses pack 48 cans of the ¾ size in a case.

12. *Q. Is there any difference between the Japanese and the domestic crab meat?*

A. The domestic crab is caught in Virginia waters and is the real soft shell crab. The meat has a grayish color. The Japanese crab is much larger, weighing sometimes as much as 20 pounds, and is caught in colder waters. Its meat is firmer and whiter, but not so sweet as that of the domestic. (The claws are the most palatable; the more claws in the can, the higher the price of the crab.)

13. *Q. Why is there oiled paper around the insides of cans containing lobster, crabs, and shrimp?*

A. The iron and phosphorus which they contain act upon the tin and turn the meat black, and the oiled paper is placed in to protect the meat.

14. *Q. What is meant by "little neck" clams?*

A. This is a hard shell variety of clams, known as Quahaug. The Quahaug clam differs from the usual soft shell, or "white sand", clam in size, shape, color, and texture, and is superior to it in eating qualities. The Quahaug clams are the best clams canned.

15. *Q. What is clam juice and what is it used for?*

A. The juice of the clam, extracted by heat. The heat forces the clam to open its shell, and the juice runs out into pans from which it is taken and canned. It is used in the preparation of clam broth and clam bouillon, largely for invalids, and also for adding strength to clam chowder.

16. *Q. What is caviar?*

A. The roe of various kinds of fish, more generally that of the sturgeon, prepared as a table delicacy. Usually comes put up in small tins and glass jars. The best caviar is made from the sturgeon caught in the Caspian Sea, Russia.

Canned Fruits

17. *Q. What kind of cherry is the Royal Anne cherry?*

A. A white cherry with a red cheek.

18. *Q. Is there any difference between the California Bartlett pears and the New York Bartlett pears?*

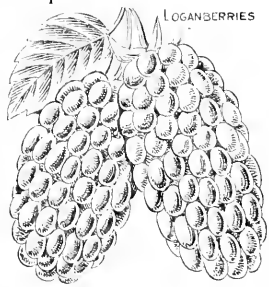
A. The California pears are larger and more "showy" than the New York pears, but the New York pears are considered to be of superior flavor.

19. *Q. Why do some canned pears have a pinkish color?*

A. This is caused by excess of heat at the time of canning. It is very difficult to can pears without discoloring them. The pinkish color, however, does not in any way injure the flavor of the pear.

20. *Q. What kind of berry is the loganberry, and why is it so called?*

A. This is an oblong-shaped berry of a dull red color. It is so named after Judge James A. Logan of California, who created it by crossing the tame red raspberry with the western wild blackberry.



21. *Q. Is the Hawaiian pineapple canned in this country or on the islands?*

A. All of the canned Hawaiian pineapple is canned on the islands. This is done in order to preserve intact the flavor of the fully ripened pineapple. If the pineapples were to be brought over and canned in this country, they would have to be picked before they were fully ripened in order not to be injured in the handling and shipping.

22. *Q. Is the pineapple that grows on the Hawaiian Islands different from the pineapples that grow elsewhere?*

A. The pineapple growing on the Hawaiian Islands is known as the Smooth Cayenne pineapple. It grows on a large plant, the leaves of which are smooth, except the tip ends. The fruit is very large and, when ripe, is of a deep yellow color. The pineapples growing in other places have the stiff, saw-edged leaves; the fruit is smaller and does not have the rich color of the Ha-

waiian pineapple.

23. *Q. How many slices are there in each No. 2 tall tin and in each No. 2½ tin of Hawaiian pineapple?*

A. The usual number of slices in either of these tins is eight. The slices in the No. 2½ tin are of the same thickness as those in the No. 2 tin, but are, of course, larger in diameter.

Canned Soups

24. *Q. What kind of soup is the mulligatawny soup?*

A. This is an Anglo-Indian soup, deriving its name from the Indian word "milagutanir," meaning "pepper water," and is so called because it is seasoned with curry powder or pepper. It contains thickened chicken stock and ground tomatoes, and is spiced chiefly with curry powder. A hot and spicy soup.

25. *Q. What kind of soup is the mock turtle soup?*

A. This is a dark colored, very rich soup. It is usually made of a combination of tomato and meat juices, thickened with rice flour and flavored with sherry wine, and various spices and herbs. It contains small squares of meat.

26. *Q. What kind of soup is the consomme soup?*

A. This is a clear soup, made from beef broth and a combination of the juices of several vegetables, usually those of carrots, turnips, onions, leeks, and parsley.

27. *Q. What kind of soup is the julienne soup?*

A. This soup stands between the light clarified soups, such as consomme and bouillon, and the thick soups. It consists of beef broth, small fresh peas, and shredded carrots, turnips, celery, leeks, and cabbages.

28. *Q. What kind of soup is the chicken gumbo soup?*

A. This soup is made from chicken stock and tomato base, to which is added chicken meat, rice, and okra, also known as gumbo. The okra gives the soup a mucilaginous consistency and a peculiar flavor.

Canned Vegetables

29. *Q. Why is some asparagus green and some white?*

A. The white asparagus is obtained by deep planting; the full length of the spear is kept under the ground. If any tips protrude, they are immediately covered up.

30. *Q. What is meant by "peeled" asparagus?*

A. This is asparagus made from large stalks, from

which the tough skin has been peeled.

31. *Q. What are the different grades of canned mushrooms?*

A. There are six grades: (1) *Miniature*—the smallest sized button, without stems, counting from 130 to 200 to an 8-ounce can (½ kilo); (2) *Sur Extra Small*—same grade as Miniature, but larger size, counting from 100 to 130 to an 8-ounce can; (3) *Extra*—same grade as Miniature and Sur Extra Small, but counting from 40 to 60 to an 8-oz. can; (4) *First Choice*—same button as Extra, but more open and with stems; (5) *Choice*—very open; stems longer than those of First Choice; liable to run irregular in size; (6) *Hotels*—stems and pieces from any or all of the other grades.

32. *Q. What are cepes?*

A. Wild mushrooms grown in France, where they are found especially in chestnut groves. They come to this country put up in cans, same as the cultivated French mushrooms.

33. *Q. What is okra?*

A. The young pods of the okra, or gumbo, plant, which grows from 2 to 8 feet high. The pods have from 5 to 12 sides and grow from 2 to 10 inches long. They contain many small, kidney-shaped seeds. The okra is used principally in soups (gumbo soups) and in the preparation of some other dishes, mainly meat dishes, to which it gives a mucilaginous consistency and a pleasant flavor. It is canned both whole and cut.


OKRA PODS

34. *Q. What are the different varieties, grades, and sizes of canned peas?*

A. There are two principal varieties: (1) the *Early June* variety, also known as Alaska variety, which matures in June, and (2) the *Sweet* variety, which matures in July. The shape of the Early June pea is perfectly round, while that of the Sweet pea is some-

what irregular, inclined to be oblong. The skin of the ripe, dried seed of the Early June pea is smooth, and the skin of the ripe, dried seed of the Sweet pea is wrinkled.

There are three grades: (1) *Fancy* peas—young peas of uniform size and color; clear liquor; no flavor defects; absolutely tender; (2) *Extra Standard* peas—less succulent than the Fancy grade, but green and of mellow consistency; of uniform size and color, with clear liquor; reasonably free from flavor defects; (3) *Standard* peas—size fairly uniform, but not so tender as the Fancy grade; may be slightly hard; covered with reasonably clear liquor, though not necessarily free from sediment.

There are six sizes: No. 1, No. 2, No. 3, No. 4, No. 5, and No. 6, depending on the size of the mesh of the screen through which they can pass. Different packers give different names to the various sizes; thus, one packer may call his No. 1 peas "Tiny Sifted," while another may be putting out the same size as "Extra Small Sifted."

35. *Q. What is the cause of clouded or muddy liquor in some canned peas?*

A. Clouded or muddy liquor is caused chiefly by overcooking. Sometimes it is due to failure to cool the cans immediately after the cooking process. In some seasons when there is a long period of dry weather, the peas contain more starch than in normal seasons, which makes it difficult to sterilize the larger sizes without causing the peas to burst and cloud the liquor.

36. *Q. What is tomato puree?*

A. Tomato puree is made from the pulp of tomatoes, from which all skins and seeds have been removed, and then cooked down to a heavy consistency—about that of canned tomato soup.

37. *What is succotash?*

A. Succotash is a North American Indian word, meaning a mixture of green corn and green lima beans. The usual proportion used by canners is 25 per cent of green lima beans and 75 per cent of corn.

38. *Q. What is meant by "Maine Style" canned corn?*

A. Corn that has been cut and mixed with the milky cob scrapings.

39. *Q. What are pimientos, and how are they prepared?*

A. The pimientos are large, sweet, red peppers.

They are first boiled in oil, to soften the skin chiefly, after which they are cooked in steaming kettles of water. The pimientos are then peeled and put through another cooking process, in the course of which they give off the sweet, peculiarly flavored juice in which they are put up. They usually come put up in ½-kilo tins, 50 tins to a case, and in ¼-kilo tins, 100 tins to a case. (See Question 154 for meaning of "kilo.")

40. *Q. About how much spinach is there in a No.* 3 *can?*

A. The equivalent of one full peck of fresh spinach.

Canned Goods—General

41. *Q. The contents of how many No.* 2 *tins would be equivalent to the contents of one No.* 10 *tin? How many No.* 3 *tins would equal a No.* 10 *tin?*

A. Five No. 2 tins, or three No. 3 tins.

42. *Q. What causes canned goods sometimes to "swell"?*

A. There are two chief causes: (1) insufficient sterilization and (2) imperfect sealing. Sometimes the swelling of a can is due to overfilling, but this is very seldom. Unless the contents of the can is thoroughly sterilized and the can is perfectly sealed, bacteria are sure to form; this always results in the formation of gas, which causes the can to "swell."

43. *Q. Are swelled canned goods fit for food purposes?*

A. That would depend on whether the swelling is due to decomposition or whether it is due to overfilling, as is sometimes the case. As the cause cannot be determined without a chemical analysis, and as in nearly all instances the swelling is due to decomposition, the contents of bulged cans should not be used for food. No chances should be taken in a matter of this kind.

44. *Q. What is the difference between a "swell" and a "springer"?*

A. When the bulging of the sides of the can is caused by decomposition produced by bacteria, the can is called a "swell"; when the bulging is due to the development of gas, resulting from the action of the acidity of the goods upon the tin or iron, the can is called a "springer." "Springers" usually develop with acid goods; fruits, especially.

45. *Q. Do canned goods deteriorate with age?*

A. No. Age does not change the condition of the contents, provided the contents has been thoroughly sterilized and the can is in perfect condition.

46. *Q. Are there any preservatives used in the packing of canned goods?*

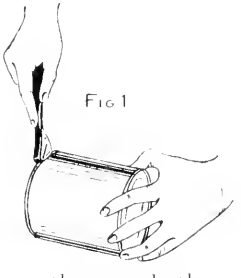
A. None whatever. Preservation is accomplished solely by the application of steam heat.

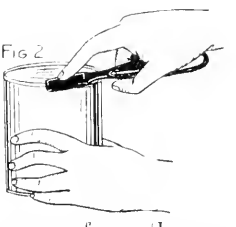
47. *Q. What should be done with frozen canned goods?*

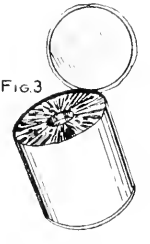
A. Do not store them in a warm place. The goods should be thawed out very gradually in a low, dry temperature of about 40 degrees Fahrenheit. After they are thoroughly thawed, the cases should be opened and the cans wiped dry. If these precautions are taken, the goods will not suffer any noticeable deterioration, but do not allow them to freeze a second time.

48. *Q. How should cans containing such articles as salmon, hominy, sweet potatoes, meats, sliced pineapple, etc., be opened, when it is desired to get the entire contents out without breaking it up?*

A. Insert the can opener on the side of the can (Fig. 1), right next to the seam and close to the top,







then work the opener away from the seam (Fig. 2) all the way around. The entire contents will then slide out, without the use of a fork or a spoon.

Cereals

49. *Q. How many varieties of rice are there?*

A. Three varieties: Head, or Honduras Style, Blue Rose, and Japan Style.

50. *Q. Why is the Blue Rose rice called so?*

A. It was so named by a Louisiana rice planter,

who wanted to give this variety a distinctive and unusual name. (There is no blue rose.)

51. *Q. What kind of rice is brown rice?*

A. This is rice just as it is taken out of the hulls, before being polished. Has a brownish color and a somewhat nutty flavor.

52. *Q. How is rice polished?*

A. The polishing of rice is effected by friction against the rice of pieces of moose hide or sheepskin, tanned and worked to a wonderful degree of softness, loosely tacked around a revolving double cylinder of wood and wire gauze. This gives the rice its pearly luster.

53. *Q. What is the difference between rice flour and rice polish?*

A. Rice flour is produced by grinding the rice; rice polish is the product of the soft brushes used in polishing rice, when the brown coating is removed to produce the familiar white rice of commerce. Rice polish is a highly concentrated food, more nutritious than rice itself, because it contains valuable chemical ingredients from the surface of the grain.

54. *Q. What is meant by "patent" flour?*

A. Flour made from wheat, from which the germ oil has been removed.

55. *Q. What kind of wheat is the durum wheat?*

A. A very hard wheat, much richer in gluten than the common known varieties of wheat, and particularly adapted for making macaroni products. It has a golden yellow color, and thrives only in semi-dry regions, such as parts of Nebraska and the Dakotas.

56. *Q. What is meant by "steel-cut" oatmeal?*

A. Oat grains (not rolled oats) that have been cut into particles by special cutting machines.

57. *Q. What is ground oatmeal?*

A. Steel-cut oatmeal (not rolled oats) that has been ground.

58. *Q. What are the different grades of barley?*

A. Barley is graded in size from Fancy No. 0000, the finest, to Common No. 4, the coarsest. The grades are: Fancy 0000, Fancy 000, Fancy 00, Fancy 0, Common 1, Common 2, Common 3, Common 4.

59. *Q. What are lentils?*

A. Small, flat, round, thin beans, about 1-5 inch in diameter. Used largely by the foreign-born population,

especially by the Slavic people, in soups and stews.

60. *Q. What should be done to prevent weevils and other insects from getting in flour and bulk cereals, such as rolled oats, farina, and corn-meal?*

A. To prevent flours and meals becoming infested with weevils and other insects, the outsides of bags containing them should be kept clean and swept often. All sweepings should be collected and removed or burned, as these contain most of the eggs, larvae, and adult insects. The full sacks should be kept in good repair, as this will prevent the insects from entering.

If it is found necessary to handle bulk cereals during the summer, great care should be taken to see that the chests or bins in which these cereals are kept are perfectly tight and that they are well covered at all times. All such chests and bins should be thoroughly cleaned at least once every two weeks, especially in warm weather. If quantities of old flour or meal are left in the corners or cracks, the fresh product emptied into the bins will be contaminated in a short time.

Care should be taken in storing bags of flours and meals to have sufficient space between the tiers to allow abundant ventilation.

Cheese

61. *Q. What are the most common types of American cheese?*

A. Cheddars, Daisies, Twins, Flats, Young Americans, and Long Horns.

There are two kinds of *Cheddars*: Large, which weigh about 60 pounds, and Small, which weigh about 45 pounds.

Daisies weigh about 20 pounds each. Single daisies are packed one in a box, and double daisies are packed two in a box.

Twins weigh about 30 pounds each, and are packed two in a box.

Flats, or Singles, are the same as Twins, but are packed one in a box.

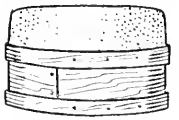
Young Americans weigh about 10 pounds each, and are packed four in a box.

Long Horns weigh about 12 pounds each, and are packed four in a box. They are similar in shape to the

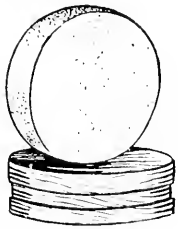
Young Americans, but are about four inches higher and are not quite so wide in diameter.

62. *Q. Why is the Cheddar cheese called so?*

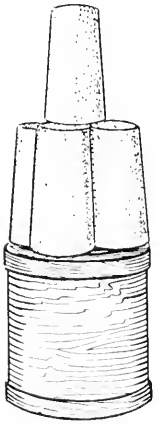
Types of American Cheese



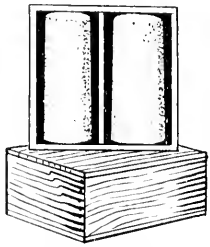
SINGLE DAISY
20 LBS.



FLAT OR SINGLE
30 TO 40 LBS.



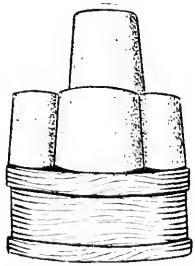
LONG HORNS
FOUR IN BOX
12 LBS EACH



TWIN LONG HORNS
12 LBS. EACH

CHEDDAR
45 TO 60 LBS.

TWINS
30 LBS. EACH



YOUNG AMERICANS
FOUR IN BOX
10 LBS. EACH

A. From the English village Cheddar, where it was originally made.

63. *Q. What is meant by "full cream" cheese?*

A. The term "full cream" is commonly applied to cheese made from unskimmed milk; that is, milk retaining all of its cream, and does not imply that the cheese is made from cream.

64. *Q. What kind of cheese is the Limburger cheese?*

A. Soft cheese, made by the Limburger process. It is ripened in damp atmosphere and has a strong odor. Comes put up in 1-lb. and 2-lb. bricks. A full case weighs about 125 pounds. It is also packed in half-cases and quarter-cases.

65. *Q. What kind of cheese is the Edam cheese?*

A. Hard cheese, made in Holland. It is moulded in spherical forms, and is coated with harmless dark red color. Each cheese weighs from 3 to 4 pounds. Usually packed 12 pieces to the case.

66. *Q. What kind of cheese is the Pimiento cheese?*

A. Soft cheese, flavored with red pimiento peppers.

67. *Q. What kind of cheese is the Camembert cheese?*

A. Soft cheese, made in France. Has a strong flavor. Usually put up in small, round, wood boxes and in round tins. A similar cheese is now made in this country.

68. *Q. What kind of cheese is the Sage cheese?*

A. It is a regular Cheddar type of cheese, differing only in that sufficient sage extract and crushed sage leaves are added to the curd to give it the sage flavor. Most of the sage cheese used in this country comes from Vermont, where it was originally made.

69. *Q. What kind of cheese is the Primost cheese?*

A. This cheese is a by-product of American cheese, being made of whey and brown sugar. It has a distinctive flavor, and is especially liked by the Scandinavian people.

70. *Q. What kind of cheese is the Parmesan cheese?*

A. A very hard cheese, made in Italy. When broken, it has a granular appearance. In this country it is usually sold grated and put up in bottles. It is used for serving with soups, for seasoning macaroni, and for other similar purposes. Will keep for years.

71. *Q. What kind of cheese is the Roquefort cheese?*

A. This cheese is made in France from either

sheep's or goat's milk. The green, mottled appearance of this cheese is due to the green molds which develop around the bread crumbs that are used in preparing it. It is this green mold which gives the Roquefort cheese its characteristic flavor. Comes packed 12 pieces in a box, each piece weighing from 4 to 5 pounds.

72. *Q. What is Block Swiss cheese?*

A. Domestic Swiss style cheese, put up in long, square moulds. Each block weighs about 30 pounds. There are six blocks to the case.

73. *Q. How does the imported Swiss cheese come packed?*

A. Four large loaves to a tub. The weights of the loaves vary in different tubs; the loaves in one tub may weigh 150 pounds each, while in others they may weigh as high as 180 pounds.

74. *Q. How many pounds of Brick cheese are there to an original case?*

A. About 120 pounds.

75. *Q. What kind of cheese is the Sap Sago cheese?*

A. A hard cheese, produced in Switzerland from whey-curd into which has been mixed powdered aromatic clover, which gives to the Sap Sago cheese its characteristic flavor and green color. This cheese is made in conical moulds, each piece weighing about a third of a pound. It comes to this country in barrels weighing about 300 pounds each. The Sap Sago cheese is used largely for grating purposes, especially over bread and butter.

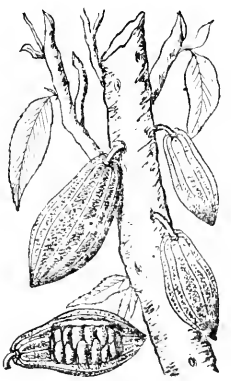
76. *Q. What is to be done with cheese that is received in swollen condition?*

A. Cheese that has been in transit for some time in warm weather, frequently becomes puffed or swollen before it reaches its destination. Do not cut such a cheese, but take a fine wire and puncture the cheese in two or three places, then turn it upside down. In a short while the cheese will return to normal. If the cheese should be cut while in the swollen condition, it will collapse and become unfit for sale.

Cocoa and Chocolate

77. *Q. How is chocolate obtained?*

A. By grinding the roasted cocoa beans to a pasty mass and moulding this into tablets. The cocoa beans



Cocoa Pods

are the seeds of the pod-like fruit of the cocoa tree, which grows in the tropics. The pods have a hard, thick shell, and are from 7 to 10 inches long and from 4 to 4½ inches in diameter. There are from 20 to 50 beans in each pod. After the hard shells of the pods have been broken, the seeds are cleaned, dried, cured, roasted, crushed, and ground. It is the roasting that develops the familiar chocolate flavor. (No chocolate may be so labeled unless it contains not less than 45% of cocoa fat, the fat the beans naturally contain.)

78. *Q. How is cocoa obtained?*

A. Cocoa is made from chocolate after about one-half of its butter has been extracted; the residue is finely pulverized. Cocoa is thus considerably less rich in fat than chocolate.

79. *Q. What is meant by Caracas cocoa?*

A. Cocoa imported from certain districts along the eastern coast of Venezuela, South America.

80. *Q. What is the net weight of a barrel of bulk cocoa?*

A. About 200 pounds.

81. *Q. What is the difference between "Bitter" chocolate, "Sweet" chocolate, "Milk" chocolate, and "Premium" chocolate?*

A. *Bitter* chocolate is produced by grinding the roasted cocoa beans, without the removal of any of the fat or anything else, except the germ. When put up in 10-lb. cakes, it is commonly known as Liquor Chocolate, or Bitter Chocolate Coatings. *Sweet* chocolate is made from bitter chocolate to which sugar has been added. Sometimes spices and other flavoring materials are also added. When put up in 10-lb. cakes, it is known as Sweet Chocolate Coatings. *Milk* chocolate contains not less than 12 per cent of whole milk solids. It is usually made from sweet chocolate, although it need not necessarily contain sugar. *Premium* chocolate is the trade name for bitter chocolate put up in small cakes, the usual sizes being the 1/5-lb., ¼-lb., and ½-lb. cakes.

Cocoanut

82. *Q. What are the different forms in which shredded cocoanut is sold?*

A. There are two kinds of cocoanut known to the trade: Domestic Prepared and Ceylon. Generally speaking, the Domestic Prepared is treated with sugar. It comes in the following "cuts": *Long Thread, Shred,* and *Desiccated,* of which the last consists of small, coarse particles. These three "cuts" are the ones usually found in the grocery stores, the *Shred* being the most common. The Ceylon cocoanut is unsweetened and comes to us, already prepared, from Ceylon, India, in the following "cuts": *Sliced* or *Chipped,* which is a thin, broad chip, about two inches long; *Thread,* similar in cut to the domestic prepared Thread; *Shred,* a uniform, medium, short shred; and *Fine,* or *Macaroon*—almost a powdered cocoanut. All of the four Ceylon cuts are used by the bakery and confectionery trades.

Coffee

83. *Q. How does coffee grow?*

A. The coffee plant is an evergreen shrub, averaging from 10 to 14 feet in height. It bears fruit twice a year. The ripe fruit has a bright red color and resembles the common cherry. The outer covering is a tough hull; under this is a pulpy material, within which are found the green coffee beans, each covered with a thin parchment. The flat berries grow two in a pod, and the peaberries one in a pod. Every coffee bush produces peaberries as well as flat berries. The peaberries are usually found at the top of the bush, and are separated from the flat berries after the hulling process.

84. *Q. What are the principal varieties of coffees?*

A. There are two general classes: Brazil coffees and Mild coffees. Under the Brazils are included the Santos and Rio coffees, while the Mild coffees include the varieties known to the trade as Java, Mocha, Maracaibo, Bogota, Guatemala, Porto Rican, Mexican, and a few others. The Brazil coffees constitute about two-thirds of the world's coffee crop.

85. *Q. What is the difference between Santos and Rio coffees?*

A. Santos coffees are shipped from the port of

Santos, Brazil; they are mild and sweet in the cup, as distinguished from the rank, bitter Rio coffees, which are shipped from the port of Rio de Janeiro. Soil, climate, and altitude are the reasons for this difference.

86. *Q. Why nearly every roasted coffee on the market is a mixture of two or more varieties?*

A. Practically every variety of coffee has a characteristic of its own. Coffees are mixed in order to produce desired blends. Thus, if it is desired to give a cup of Santos more body, for instance, Maracaibo is added; if a somewhat acidy taste is wanted, Bourbon Santos is added; if a particularly good flavor and good color are wanted, Bogota is added; and so on.

87. *Q. What are "washed" and "unwashed" coffees?*

A. These terms indicate merely two different methods of treatment used. "Washed" coffees are produced in this way: After the fleshy part of the coffee cherry has been "pulped", the berries are soaked in water for a while in order that what remains of the fleshy part may be removed; the berries are then dried, after which the yellow parchment that covers each bean is removed.

The "unwashed," or what are better known as "natural", coffees are dried in the cherry, after which both the dry pulp and parchment are removed by means of a hulling machine.

The "washed" coffees are identified by the white stripe on the flat side of the beans; the "natural" coffees do not have such a white stripe. It is important to be able to distinguish between the two, as practically all of the best growths are "washed" coffees.

88. *Q. What is meant by "Quakers" when referring to coffee beans?*

A. Immature beans. Such beans are without pronounced smell or taste.

89. *Q. What is the consumption of coffee per capita in the United States?*

A. About 12 pounds per capita per year—the highest average of any country in the world.

90. *Q. Which method of preparation makes a better cup of coffee—the boiling or the brewing method?*

A. Coffee should be brewed—never boiled. Boiling coffee and water together is ruin and waste. The boiling water, poured over the coffee, extracts the already cooked aromatic oils, which constitute the whole true

flavor of the coffee. The undesirable elements, being less quickly soluble, are left in the grounds. Boiling the coffee brings out these undesirable elements, causes twang and bitterness, and damages the purity of the liquid. Coffee boiled is coffee spoiled—always.

Dried Beans

91. *Q. What kind of bean is the Kintoki bean?*

A. A large red bean, grown in China and Japan. Used extensively in making chili con carne.

92. *Q. What kind of bean is the Pinto bean?*

A. The Pinto bean is of about the size of the navy bean, being rather flat in shape and freely speckled with brown. Its food value and flavor are in every way equal to the standard navy bean. It takes its name from the calico spotted pinto pony of the West. The pinto bean cooks more easily than the navy bean, and is more tender.

93. *Q. Is there any difference between the Michigan and the California navy beans?*

A. The Michigan navy bean is larger than the California "small", and smaller than the California "large". Besides, the Michigan bean cooks quicker than the California bean, and for that reason the two should never be mixed together; the Michigans would be cooked, when the California beans would be still half raw.

Dried Fruits

94. *Q. What is Angelique?*

A. The candied stalks of French rhubarb. It is used in making cakes, candies, and fancy desserts.

95. *Q. What is the difference between Mohr Park and Blenheim apricots?*

A. Both varieties come from the Santa Clara valley, California, and both stand for the highest grade apricots grown. The Mohr Park is a meatier apricot than the Blenheim, but the Blenheim has a higher color, and is preferred by some people on that account.

96. *Q. How do the currants grow?*

A. Most of the dried currants used in this country come from Greece. The Greek currant is not a currant in the American use of that term, but is a small seedless raisin, the fruit of a species of grape vine. Dried cur-

rants are also imported from Australia.

97. *Q. How many varieties of currants are there?*

A. Three: Vostizzas, Patras, and Amalias. The Vostizza is a large, fine-flavored, blue-colored currant. It is dried either in the shade or in the sun. The Patras currant is a large fruit and of good color, but does not possess the size or flavor of the Vostizza. Most of the currants grown in Greece are of the Amalia variety. Its flavor and size are not equal to those of the Patras variety, but the Amalia currant is more in demand, because of the difference in price.

98. *Q. What are "Calimyrna" figs?*

A. Figs grown in California from stock brought from Smyrna, Turkey.

99. *Q. Why are some figs white and some black?*

A. All white figs belong to the variety known in California as the "Adriatic" variety. The black fig is of the variety known as "Mission Black", cultivated largely in the South.

100. *Q. What is meant by "4-crown" figs, "5-crown" figs, etc.?*

A. Crowns in figs indicate the size of the spread. If correctly graded, 3 crowns should indicate $1\frac{3}{4}$ inches; 4 crowns—2 inches; 5 crowns—$2\frac{1}{4}$ inches; 6 crowns—$2\frac{1}{2}$ inches; and 7 crowns—$2\frac{3}{4}$ inches.

101. *Q. What are "Fard" and what are "Persian" dates?*

A. The Fard date grows in Aralia and has a dark color and somewhat hard flesh. The Persian date is lighter in color and has a softer flesh.

102. *Q. What is the difference between the Hallawi and Khadrawi dates?*

A. Both of these varieties grow in Persia, and are quite alike in flavor, the difference being in the texture and color; the Hallawi date has a bright golden color, while the Khadrawi has a darker color and is not quite as firm in texture as the Hallawi.

103. *Q. What are nectarines?*

A. The nectarine is a variety of peach, having a smooth skin. It is a smaller fruit than the peach.

104. *Q. What is the difference between "glace" and "candied" orange, lemon, and citron peels?*

A. The glace peels are covered with a thin coat of glace sugar, while the candied peels are covered with a

slightly heavier coat of sugar and are allowed to dry with a sediment of sugar in the cup.

105. *Q. What is meant by "drained" citron peel?*

A. The drained citron peel, while prepared with sugar, is not coated with sugar at all.

106. *Q. What is meant by "30-60", "50-60", etc., when referring to the size of prunes?*

A. To say that the size of certain prunes is 30-40, for instance, means that the prunes run from 30 to 40 to the pound; prunes of the 50-60 size run from 50 to 60 to the pound; and so on.

107. *Q. How many sizes of prunes are there?*

A. Prunes are usually graded into ten sizes: 20-30s, 30-40s, 40-50s, 50-60s, 60-70s, 70-80s, 80-90s, 90-100s, 100-110s, 110-220s.

108. *Q. What is the most popular size of prunes with the consumers generally?*

A. The 40-50 size.

109. *Q. Is it to the advantage of the consumer to buy the larger sized prunes or the smaller sized?*

A. Actual tests have proven that by buying the smaller sized prunes, the consumer gets more for his money than by buying the larger sizes. Contrary to general opinion, the pits of the prunes vary in size; the smaller the prune, the smaller the pit. There is the same amount of meat in a pound of 30-40 prunes, as in a pound of 40-50s, and as in a pound of 50-60s. The following table gives the exact amount of meat, exclusive of pits, contained in a pound of prunes of each of the various sizes:

1 pound of 30- 40 prunes contains $13\frac{1}{2}$ oz. of meat.
1 pound of 40- 50 prunes contains $13\frac{1}{2}$ oz. of meat.
1 pound of 50- 60 prunes contains $13\frac{1}{2}$ oz. of meat.
1 pound of 60- 70 prunes contains $13\frac{1}{4}$ oz. of meat.
1 pound of 70- 80 prunes contains $12\frac{3}{4}$ oz. of meat.
1 pound of 80- 90 prunes contains $12\frac{3}{4}$ oz. of meat.
1 pound of 90-100 prunes contains $12\frac{1}{8}$ oz. of meat.

110. *Q. What is the difference between the California and the Oregon prunes?*

A. Generally speaking, the Oregon prune is an Italian seed prune (which is a tart prune), grown in Oregon, but there are also Sweet Petite prunes ("Petite" is the French word for "small"), grown in that state.

California produces only sweet prunes, the best variety of which is grown in the Santa Clara Valley.

111. *Q. How many pounds of fresh prunes does it take to make one pound of dried prunes?*

A. From 2½ to 3 lbs.

112. *Q. What are "silver" prunes?*

A. A variety of prunes, yellow in color. When growing they resemble green gage plums.

113. *Q. What are "floated" raisins?*

A. In order to eliminate the shriveled or dried up immature raisins from the 1-crown muscatels, the raisins are placed in tanks filled with water. The light, shriveled raisins float on the top and are removed. The water is then drained off, leaving only the perfect raisins, which are known to the trade as "floated" raisins.

114. *Q. What is the difference between the "Thompson" and the "Sultana" seedless raisins?*

A. The Thompson variety is grown in California, and is so named after the man who produced it by improving on the Sultana variety, which is imported from Turkey. The Thompson seedless raisins are oblong in shape, have a blue tint, and have a superior flavor to the Sultanas, which are round in shape, have a more or less yellow tint, and are not so sweet as the Thompsons.

115. *Q. What is meant by "recleaned" raisins?*

A. All seedless varieties that come from the trays contain a certain percentage of raisins which are simply pit and skin and also raisins that have cap stems. Such seedless raisins from which the imperfect raisins and those with the cap stems have been removed, are known as "recleaned" raisins.

Extracts

116. *Q. What is vanilla extract made from?*

A. The vanilla extract is made from the dried pods of the vanilla plant. These pods are known in commerce as vanilla beans. The vanilla plant is a climbing vine, growing in the tropics. The beans are picked before they are fully ripe, at which time they resemble somewhat long, thin, green bananas. When cured, the beans are about one-fourth inch thick and from 6 to 9 inches long; they have a dark brown color and are highly aromatic. The cured beans are macerated and put in jars or casks with a solution of alcohol and distilled

water, and allowed to stand until the alcohol has absorbed the vanillan flavor that is in the beans.

117. *Q. Since nothing but vanilla beans and alcohol goes into the making of vanilla extract, what is the chief difference between the different grades of vanilla extracts on the market?*

A. The difference lies in the grade of vanilla beans used and in the length of time allowed for aging the extract. The vanilla beans grown in Mexico are of the highest grade. Next in quality is the Bourbon bean, grown in the Bourbon Islands. The lowest grade vanilla bean—and the cheapest, of course—is that grown in the Tahiti Islands. Extracts improve with age. The manufacturers of the higher grade extracts age their products for a considerable period, often a year or two, before percolating the extract and filling it into bottles. Such extracts are of a superior quality and naturally command higher prices.

118. *Q. What is Vanillin and Coumarin?*

A. Imitation vanilla extract, used largely by bakers and ice cream manufacturers. The vanillin is made from the oil of cloves, while the coumarin is a chemical, produced in laboratories. Both ingredients are perfectly harmless.

119. *Q. How is the lemon extract obtained?*

A. The lemon extract is made by dissolving lemon oil, which is obtained from the skin of the lemon, in alcohol. To conform to the government standard, lemon extract must contain at least five per cent of lemon oil.

Flour

120. *Q. What is Gluten flour made from, and what is it used for?*

A. Gluten flour is made from wheat flour from which the starch has been removed. It is used for making bread for diabetic people and others who must abstain from starchy foods.

121. *Q. What is Graham flour made from?*

A. Graham flour is unbolted wheat meal.

122. *Q. What is meant by "strength" in flour?*

A. The power of absorption. A "strong" flour absorbs more water than a "weak" one, and makes more loaves to the barrel.

Honey

123. *Q. What is meant by "extracted" honey and by "strained" honey?*

A. Extracted honey is obtained through the centrifugal method, by which the honey is drawn out without crushing the combs. Strained honey is honey obtained by crushing the combs and straining.

124. *Q. Why is the color of some honey light and of some dark?*

A. The color of a honey depends very largely on the kind of flowers used by the bees. Thus, if clover or alfalfa is used, the color of the honey is light; if buckwheat is used, the color is dark. The light-colored honeys are usually of higher grade than the dark honeys, although this is not necessarily true in every case.

125. *Q. What is to be done with honey that has candied?*

A. Any pure honey will candy in time. Honey that has candied can be melted by placing the container in a vessel holding water not hotter than the hand can be borne in. If the water is too hot, there is danger of spoiling the color and ruining the flavor of the honey.

126. *Q. How much honey of the comb style is there in a 15-ounce jar?*

A. The equivalent of about two and one-half combs.

127. *Q. In what kind of containers does the bulk honey come put up?*

A. Usually in cans, holding five gallons and weighing about 62 pounds net. There are two cans to the case.

Macaroni Products

128. *Q. How is macaroni made?*

A. High-grade macaroni is made from durum wheat semolina. (The semolina is produced from the choicest and most nutritious part of the wheat kernel.) After the semolina is sifted it is then mixed with water in a dough mixer. The well mixed dough is then transferred to a circular kneading machine where it is kneaded until it is of smooth texture and possesses a certain resiliency.

The dough is now ready to form into macaroni. This is done by forcing the dough under hydraulic pressure (something like 5,000 pounds to the square inch) through a cylinder with a bronze die at the bottom.

The die is full of holes, about quarter of an inch in diameter, and each hole has a small pin in the center, which is attached to two sides of the hole. The pin forms the hole in the macaroni and divides the dough as it passes through, but before the dough reaches the end of the hole the divided parts come together and remain so, making a perfect tube.

The macaroni is then cut into proper lengths and is taken to the curing rooms where it takes from two to five days to dry. After the curing process the goods are ready for packing.

Spaghetti is made in the same way, except that the holes in the die used are smaller.

129. *Q. Are Noodles supposed to always contain eggs?*

A. Noodles must contain not less than 5 per cent by weight of the solids of the whole, sound egg, exclusive of the shell, in order to be labeled "Noodles." If noodles do not contain eggs, or contain less than 5 per cent, they must be labeled "Plain Noodles," or "Water Noodles."

130. *Q. Are there artificially colored macaroni products?*

A. The artificial coloring of macaroni products is prohibited by law.

Nuts

131. *Q. What are "budded" walnuts?*

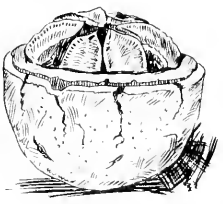
A. This variety of walnuts is produced in this way: the black walnut, which is native to California, is planted in a nursery; when the seedling is one year old, the bud from a selected English walnut tree is bedded under the bark and waxed over. The nuts produced from this "budded" tree are the walnuts known as "budded." They are larger than the ordinary walnuts, and the meat is of a much better quality and superior flavor.

132. *Q. How do the Brazil nuts grow?*

A. This nut is the seed of a gigantic tree, growing in Brazil and in some of the other tropical countries of America, and attaining a height of about 120 feet. The tree branches at a height of about 100 feet. The nuts grow inside of a hard, round shell, which averages about 5 inches in diameter and contains from 15 to 25 com-

pactly arranged nuts. The shells have a rough surface, and are so hard that a large hammer is required to

BRAZIL NUT POD



THE NUTS INSIDE

break them. The nuts mature in October and the pods drop during November and December. Harvesting begins early in January.

133. *Q. What is meant by "washed" Brazil nuts?*

A. Brazil nuts that have been emersed several times in a stream in order to wash off the dirt accumulated during the harvesting and to remove any empty nuts. During this process, the light empty nuts rise to the surface and float off in the stream.

134. *Q. How much does an original bag of Brazil nuts weigh?*

A. About 175 pounds.

135. *Q. Aren't filberts and hazel nuts the same thing?*

A. Practically so. The husks of the filberts not only cover the entire nut, but extend beyond it, while the husks of the hazel nut are shorter than the nut itself. With the husks removed, it is practically impossible to tell a filbert from a hazel nut. Both varieties are known to the trade as filberts.

136. *Q. What is the difference between the Sicily and Naples filberts?*

A. The Sicily filberts are round in shape, and the Naples are oblong.

137. *Q. How much does an original bag of filberts weigh?*

A. The Sicily filberts usually come in 220-lb. bags, and the Naples in 110-lb. bags.

138. *Q. What are the different grades of almonds?*

A. There are three grades: (1) Paper Shell, (2) Soft Shell, and (3) Hard Shell. Both the California and the imported almonds come in these three grades.

139. *Q. What is meant by "chicken" almonds, "hen" almonds, "cock" almonds, "goose" almonds?*

A. These terms refer to the various sizes of shelled Jordan almonds. Almonds of the chicken size weigh from 28 to 30 meats to the ounce; of the hen size, from 18 to 20; of the cock size, from 16 to 18; of the goose size, from 14 to 16 meats to the ounce.

140. *Q. How much does an original bag of almonds in the shell weigh?*

A. About 90 pounds.

141. *Q. What is the difference between the Jordan and Valencia shelled almonds?*

A. The Jordan almond is oblong in shape, while the Valencia is pointed on one end and somewhat flat at the other. The Jordan is a better looking almond, but the Valencia has the better flavor.

142. *Q. How much does an original case of shelled almonds weigh?*

A. About 28 pounds.

143. *Q. What are the different varieties of pecans?*

A. The Texas Large, Extra Large, and Jumbo, and the Georgia Cultivated pecans are the two varieties best known to the trade.

144. *Q. How much does an original bag of pecans weigh?*

A. About 100 pounds.

145. *Q. Where is the pistachio nut grown?*

A. It was originally grown in Syria, but the pistachio nut tree is now cultivated in practically all of the countries along the Mediterranean.

146. *Q. What is the difference between the Virginia and the Spanish varieties of peanuts?*

A. The kernel of the Virginia variety is large and oblong, while that of the Spanish variety is small and almost round.

147. *Q. How much does an original bag of peanuts weigh?*

A. Both the raw and roasted come in 100-lb. bags.

148. *Q. How much does an original bag of walnuts weigh?*

A. The California walnuts come in 100-lb. bags and the imported in 110-lb. bags.

Oils

149. *Q. How is the corn oil obtained?*

A. The corn oil is obtained from the germ of the kernel of the Indian corn. The shelled corn is first dumped into tanks of warm water. This immersion softens the kernel, which is then partially crushed through stone crushers. The resulting mass is submitted to a special process whereby the germ is separated. The germ is then dried and the oil pressed out.

150. *Q. How is olive oil produced?*

A. The olive oil is pressed from mature, ripe olives. The olives are first ground between stones, and the paste thus formed is put into closely woven baskets, which are piled one on top of the other and put into a hydraulic press. Many pounds of pressure are brought to bear upon this ground mass. The extract from this mass is the first oil, and is known as "Virgin," or "Extra Virgin," olive oil.

After the oil has been allowed to run for some time, the baskets of cakes are removed, beaten up with a club, softened with hot water, put back into the hydraulic press and given another pressure of many pounds. This is second pressing oil, slightly inferior to the "Virgin" oil. There are several subsequent pressings, each producing a lower grade of oil than the one produced from the previous pressing.

151. *Q. How many grades of olive oil are there?*

A. Broadly speaking, edible olive oil can be classified into three distinct grades: first pressing oil, known as Virgin olive oil; second pressing oil; and a third grade, which is either a first or a second pressing of a somewhat inferior quality of olives. This third grade oil has a stronger flavor and a darker color than the first two grades.

152. *Q. What is peanut oil used for?*

A. The most important use of peanut oil is that as salad oil. It is also used for seasoning and shortening. The very best use, however, of refined peanut oil is in the manufacture of oleomargarine. Peanut oil is also used in the production of milk compounds.

153. *Q. What is meant by "cold-drawn" peanut oil?*

A. Peanut oil obtained by pressure of the peanuts, and without heating.

Olives

154. *Q. What is meant by "70-80s", "80-90s", etc., when referring to green olives?*

A. To say that certain olives are "70-80s", for instance, indicates that they run from 70 to 80 olives to a kilo. ("Kilo" is an abbreviation for "Kilogram", which is equal to approximately two and one-fifth pounds.)

155. *Q. What are the various sizes of green olives?*

A. There are twelve sizes. These are illustrated on the opposite page.

156. *Q. What are the various packages in which bulk olives usually come put up?*

A.

Casks	160 gallons	Kits....	10 gallons
Barrels	50 gallons	Kits....	5 gallons
Half barrels..	30 gallons	Kits....	3 gallons
Kegs	15 gallons	Kits....	2 gallons

157. *Q. How many olives are there to a quart of each of the various sizes?*

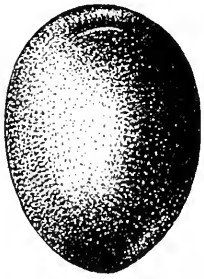
A.

Of the 70- 80s there are from	44	to	50 to a quart
of the 80- 90s there are from	51	to	56 to a quart
Of the 90-100s there are from	57	to	62 to a quart
Of the 100-110s there are from	63	to	69 to a quart
Of the 110-120s there are from	70	to	75 to a quart
Of the 120-130s there are from	76	to	81 to a quart
Of the 130-140s there are from	82	to	87 to a quart
Of the 140-150s there are from	88	to	94 to a quart
Of the 150-160s there are from	95	to	100 to a quart
Of the 160-180s there are from	101	to	108 to a quart
Of the 180-200s there are from	109	to	116 to a quart
Of the 240-260s there are from	151	to	162 to a quart

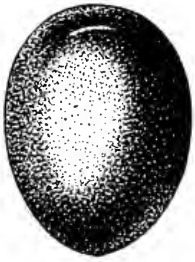
158. *Q. How should bulk olives be cared for in order to prevent spoilage?*

A. The brine should be watched, as mold develops which attacks the olives and softens them. Remove the mold as soon as it develops. The darkening of olives is another form of spoilage, which is caused by keeping the olives in a musty place, or by contaminating them with foul odors. If olives have started to turn soft or dark, wash them thoroughly, then put them in fresh brine, and expose them to the direct light of the sun. By replacing the brine each day for a few days, the olives will regain

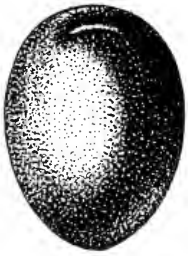
The Various Olive Sizes



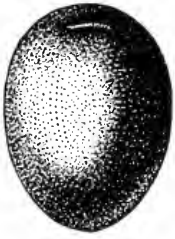
70-80 QUEENS



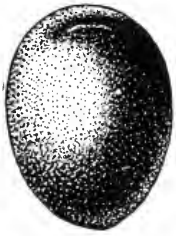
80-90 QUEENS



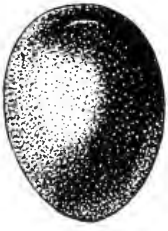
90-100 QUEENS



100-110 QUEENS

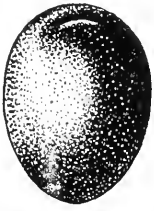


110-120 QUEENS

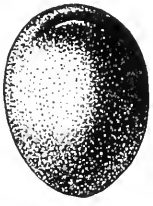


120-130 QUEENS

130-140 QUEENS



140-150 QUEENS



150-160 QUEENS

160-180 QUEENS

180-200 QUEENS

MANZANILLAS
240-260

their original quality. (See Question No. 248 regarding making of brine for olives.)

159. *Q. What are "mission" ripe olives?*

A. The very best variety of ripe olives grown in California, probably so named after the Mission Fathers who introduced the olive tree there in 1769.

160. *Q. Why do we never see on the market California green olives and ripe Spanish olives?*

A. For the reason that the California green olives are inferior in flavor to the Spanish green olives, and the Spanish ripe olives are inferior in flavor to the California ripe olives. The difference in flavor is due to the difference in soil and climatic conditions.

Pickles and Kraut

161. *Q. What are gherkins?*

A. A variety of cucumbers, used for pickling. They have prickly skins, and are gathered when small.

162. *Q. What are mango pickles?*

A. Stuffed mango melons or mango peppers.

163. *Q. How should bulk pickles be taken care of in order to avoid spoilage?*

A. Examine the barrels and kegs as soon as you receive them for leaks. A leak may be detected by shaking the smaller packages and by rolling the larger ones. Most leaks may be stopped by tightening the hoops. If a stave of a barrel is sprung, a strip of cloth or packing should be driven into the crack.

Packages that are short of liquor should be filled at once. (See Questions 243, 244, and 245 for making brine for Sour, Sweet, and Dill Pickles.) It is absolutely necessary that pickles be kept at all times well under the liquor in which they are packed. Otherwise they will become soft and shriveled, and will spoil quickly, the trouble extending through the entire package.

When pickles stand for a time, the strength of the vinegar tends to settle to the bottom of the package. This leaves the weaker liquor on the top, causing the pickles to spoil easily. To avoid this, full packages should be rolled frequently, and the pickles in open packages stirred.

Pickles in open packages should be covered or tightly screened. There is a small vinegar fly, found in most grocery stores, which, if allowed access to the

contents of the package, will deposit its eggs, with the result that the pickles will become wormy in a few days.

Relish, Chow Chow, and other pickles of this kind should be stirred frequently, in order to prevent the stock from becoming dry on top.

Do not use metal measures, pans, or dippers in handling pickles. A wooden dipper is best.

164. *Q. How does the bulk kraut come put up?*

A. Usually in 45-gallon casks, 30-gallon barrels, and 15-gallon half-barrels.

165. *Q. What is the best way to take care of new bulk kraut?*

A. When the package is received, place it on end and withdraw the plug. If this is not done, the pressure of fermentation will push the staves and heads out of shape. Cover the kraut with fresh brine (five ounces of salt for each gallon of water). Do this at least three times every week. When the package is opened to be retailed, place a heavy weight upon the kraut, so that it will be kept constantly covered with brine. Do not use metal fork, measure, or weights.

Preserves

166. *Q. How much fruit must preserves contain in order to be legally labeled "preserves"?*

A. All articles labeled "preserves" must contain at least 45 per cent of fruit; the remaining 55 per cent must be sugar.

167. *Q. What is the required proportion of fruit and sugar in jam and marmalade?*

A. The same as in preserves: 45 per cent of fruit and 55 per cent of sugar.

168. *Q. What is the difference between preserve and jam?*

A. So far as the contents is concerned, there is no difference between the two. The word "jam", however, implies that the fruit has been cooked to a somewhat pulpy consistency, that no effort has been made to preserve the fruit whole.

169. *Q. How does marmalade differ from preserves?*

A. Marmalade is preserve made from thinly sliced rind fruits, such as oranges, grape fruit, figs, etc., and including all or a part of the rind.

170. *Q. Where does marmalade derive its name from?*

A. From "marmelo," which is the Portuguese word for quince. It was from the quince that marmalade was first made.

171. *Q. What kind of jelly is the Bar-le-Duc jelly?*

A. Jelly made in the town Bar-le-Duc, France, from currants, the seeds of which have been removed. The specialty of this jelly is that the berries remain whole. This is accomplished by using much more sugar than is used in making ordinary jelly, thus requiring boiling for only a short time. Similar jelly is not being produced in this country, because the cheap female help required to remove the seeds is not available here. The cost would be much greater if the jelly was made in this country.

Salt Fish

172. *Q. What are anchovies?*

A. The anchovy is a very small fish of the herring family, growing to about 6 inches in length. It is found in European waters, mainly in the Mediterranean around Italy, and is used chiefly as a relish. It is also potted and used in the form of paste and table sauces.

173. *Q. What are ciscoes?*

A. "Cisco" is the name the Indians gave to several varieties of fish found in the Great Lakes, commonly known as lake herring, bloater, cisco, long-jaw.

174. *Q. Why is George's codfish called so?*

A. Because it is caught in the vicinity of what are known as George's Banks, a fishing ground about 100 miles off the coast of Maine.

175. *Q. What is meant by "boneless" codfish and "absolutely boneless" codfish?*

A. "Boneless" signifies that only the big bones have been taken out, while "absolutely boneless" means that all of the bones, large and small, have been taken out.

176. *Q. What are codfish "tablets"?*

A. Strips of boneless codfish, cut 6 inches long, 3 inches wide, and about $1\frac{1}{4}$ inches thick. The tablets are usually made up of two or three pieces and come in 1-lb. boxes, packed 12 or 24 in a case.

177. *Q. What are codfish "strips"?*

A. Skinned codfish, usually the whole fish, made

up in a roll, and varrying in weight from 2 to 4 pounds.

178. *Q. What are those red specks that are sometimes found on salt codfish?*

A. Such red specks are signs of deterioration. They should be trimmed off to prevent their spreading. Unless such codfish can be sold in a short time, it may be placed in a heavy salt brine in a jar or keg. This will prevent further discoloration.

179. *Q. What are codfish "middles"?*

A. The center part of the fish—the thickest and choicest part. Come packed in 40-lb. boxes.

180. *Q. What are "fish balls"?*

A. These are made from fresh haddock, mixed with potato flour and other cereals. Come put up in tins with fish bouillon. Used largely by the Scandinavian people. Usually eaten after being heated in the can. Can also be fried or baked. Each ball weighs about one ounce. There are 15 or 16 balls in a one-pound can.

181. *Q. What is meant by "bloater"?*

A. In the fish trade "bloater" has two meanings: it refers (1) to large, fat mackerel, and (2) to large, fat, smoked herring.

182. *Q. What is Finnan Haddie?*

A. A lightly salted and smoked haddock, with the head off. It is split open the entire length, and part of the backbone removed. (The word "Finnan" is a corrupt spelling of Findon, a fishing village near Aberdeen, Scotland, and was originally applied to the haddock cured at that place.)

183. *Q. What is meant by 2K herring?*

A. Small Norwegian herring, running from 650 to 700 to a 220-lb. barrel (100 kilo).

184. *Q. What is meant by 4K herring?*

A. This is the trade term for Norwegian herring that run from 400 to 450 to a 220-lb. barrel (100 kilo).

185. *Q. What is rolled mopse?*

A. This is the trade name for herring that has been split in halves, boned, spiced, rolled around a piece of pickle, and held together with toothpicks.

186. *Q. What is meant by "marinated" herring?*

A. Herring, pickled in white vinegar with slices of lemons and onions and spiced with bay leaves, whole allspice, whole black pepper, whole mustard seed, whole

cloves, and sometimes with small Japanese peppers.

187. *Q. What is meant by Norway Melt and Roe?*

A. Norway herring, in such physical condition that it shows the sex of the fish. The melt is the male, and the roe is the female.

188. *Q. How do the Holland herring come packed?*

A. In 90-kilo and 100-kilo barrels, in ½-barrels, ¼-barrels, and in kegs. As a kilo is about 2 1/5 pounds, a 100-kilo barrel would weigh about 220 pounds, or nearly 20 pounds more than the 90-kilo barrel. The standard keg contains about 5 kilos, or 11 pounds.

189. *Q. What is meant by "milcher" when referring to herring?*

A. The male fish.

190. *Q. What is meant by "boneless" herring?*

A. A small sized herring (the same kind of fish from which domestic sardines are prepared), salted and smoked, after which it is skinned and boned.

191. *Q. What is meant by "scaled" herring?*

A. The same fish used in preparing the "boneless," except that it is scaled, and not skinned and boned.

192. *Q. What is considered the best mackerel?*

A. The fall-caught Norway mackerel. They are fat, white, and of excellent quality. The meat is white, because care is taken to soak out all of the blood before salting. The Gloucester Fat Shore mackerel, caught off the New England coast, are fat and of very fine quality, but they do not have the white color of the Norway fish, because the American fishermen catch them in large quantities, and cannot take the time to soak out all of the blood.

193. *Q What is meant by "fall-caught," "summer-caught," and "spring-caught" mackerel?*

A. The fall-caught mackerel are in the very best physical condition; the summer-caught are fish that are beginning to mature; the spring-caught are fish usually in poor physical condition.

194. *Q. What are menominees?*

A. Fresh water fish, of the whitefish species. They weigh from 9 to 12 ounces.

195. *Q. What is stockfish?*

A. Stockfish refers to any of several varieties of fish, cured in Norway and in Alaska. The fish is dried and cured, without the aid of salt or other preservatives.

Stockfish is used almost exclusively by the Scandinavian people, and is called by them "Swedish turkey". Makes a very delicious dish.

196. *Q. What is lutfisk?*

A. This is stockfish that has been soaked and is ready for cooking. The hard, dried stockfish is soaked for three or four days in a preparation of lye water, after which it is placed in fresh water. For shipment it is taken out of the water and packed in wooden boxes. Upon receiving it, the grocer should again place it in fresh water.

197. *Q. What is meant by "kippered" when used in connection with herring or other fish?*

A. The word "Kippered" is of Scotch origin and refers to fish that has been split, salted, and smoked.

198. *Q. What causes "rusty" fish, and what can be done to prevent fish from becoming "rusty"?*

A. The rusty appearance of fish is caused by its having come in contact with the brownish scum that forms on the surface of the brine, and which is the fat from the fish. To prevent the fish from getting stained, it should be kept well beneath the brine at all times, and the scum should always be promptly removed.

Spices

199. *Q. What kind of spice is the allspice?*

A. Allspice is the dried fruit of a small tree, called the pimento, growing in the West Indies. It is of the size of a small pea, and is similar in appearance to whole black pepper. It is called allspice because it resembles in flavor somewhat a mixture of cloves, cinnamon, and nutmeg.

200. *Q. What are the bay leaves used for?*

A. For flavoring of soups, stews, etc., and in spicing pickles and fish.

201. *Q. How does the cinnamon grow?*

A. Cinnamon is the inner bark of a small evergreen tree, growing in Ceylon, Java, the West Indies, Egypt, and Brazil. The bark is very thin and smooth, and has a light brown color. The taste is sweet and pleasing, and the flavor mild and very fragrant. The best cinnamon comes from Ceylon.

202. *Q. What is cassia?*

A. **Cassia is a spice so identical to cinnamon, that**

even experts cannot tell the difference between the two when in the ground form. The bark of the cassia is much thicker than that of the cinnamon. The cassia has a decidedly pungent taste and a much stronger flavor than the cinnamon.

203. *Q. What is cream of tartar made from?*

A. Cream of tartar is made from the pinkish sediments (tartar) found at the bottom of casks containing wine. The tartar is gathered from the cask, boiled with water, refined, and ground, in which condition it is known as cream of tartar. It has an acid taste, and is used chiefly in the preparation of baking powder.

204. *Q. How is the black pepper obtained?*

A. Black pepper is the dried, immature berry of a climbing shrub growing in the tropics. The ground black pepper is obtained by grinding the entire berry—black coating and all.

205. *Q. How is the white pepper obtained?*

A. White pepper is obtained by grinding the mature black pepper berries, after the outer black coating of the berries has been removed.

206. *Q. What is curry powder?*

A. A seasoning originally used in India. It consists of turmeric, black pepper, cayenne pepper, coriander seed, ginger, and a number of other ingredients. Its composition varies with different manufacturers; spices are added or omitted, according to the locality. ("Curry" is the Hindu word for stew.)

207. *Q. How do cloves grow?*

A. Cloves are the dried flower buds of the clove tree, which grows on the islands of the tropics. It is a bushy tree with a cone-shaped appearance, and averages from twelve to twenty feet in height. The buds are picked by hand, then spread out on mats to dry, or else dried over a slow fire. The best cloves come from the Penang Island, in the Malaysian Archipelago.

208. *Q. How does ginger grow?*

A. Ginger is the underground stem or rhisome of the ginger plant, which grows in China, Jamaica, the West Indies, Africa, Japan, and tropical America. It is the only spice obtained from the roots of a plant.

209. *Q. How do the nutmegs grow?*

A. The nutmeg is the kernel of the seed of an evergreen tropical tree that looks like a pear tree, and

grows to a height of about 50 feet. The fruit is of about the size of a large peach, which, when ripe, splits

NUTMEG AND MACE — THE WAY THEY GROW


THE RIPE FRUIT


SECTIONAL VIEW


MACE


NUTMEG

open and exposes the red blood covering (the spice "mace") of the seed, within the shell of which seed is the nutmeg.

210. *Q. How does mace grow?*

A. As explained in the preceding answer, mace is the red blood covering of the seed, within which is found the nutmeg. When fresh, the mace is blood red and rather fleshy, but turns yellow when dried out.

211. *Q. What is marjoram?*

A. A herb, the dried leaves of which are used for spicing soups, dressings, etc.

212. *Q. What is paprika made from?*

A. From large red peppers, with a mildly pungent sweet flavor. The Spanish paprika is milder than the Hungarian. The Hungarian paprika has a characteristic pungency and flavor.

213. *Q. What is the common red pepper made from?*

A. From Japanese or Bombassa chili peppers, which are small and very hot.

214. *Q. How does sage grow?*

A. This is a shrub about two feet high, belonging to the mint family. It grows wild in many parts of southern Europe and in some parts of this country, but it is also cultivated as a garden plant.

Sugar

215. *Q. How is maple sugar produced?*

A. By evaporating the maple sap.

216. *Q. Why do some powdered sugars contain starch?*

A. Powdered sugars which contain starch (the usual amount is 3 per cent) are intended for use in making icings. Such sugar works up into a smoother

icing than ordinary powdered sugar. The addition of the starch also keeps the sugar from getting hard and lumpy.

217. *Q. What is the difference between the "Bar Powdered," "XXXX Powdered," "Icing Powdered," and "Standard Powdered" sugars?*

A. The "Bar Powdered," also known as "Dessert Powdered," sugar is a coarse powdered sugar, used chiefly in iced tea and lemonade, and on fresh fruits and berries. The "XXXX Powdered" is a very finely pulverized sugar, and is used in baking, and in making icings and frostings. The "Icing Powdered" is the same as "XXXX Powdered," except that it contains about 3 per cent starch. The "Standard Powdered" is a mixture of fine and coarse powdered, and is used by bakers for sprinkling on bakery goods.

Syrups and Molasses

218. *Q. What is glucose?*

A. Syrup made from starch.

219. *Q. What kind of syrup is the sorghum syrup?*

A. Sorghum syrup is produced by boiling the juice obtained by crushing the sorghum cane.

220. *Q. What is the difference between sugar cane syrup and sugar syrup?*

A. Sugar cane syrup is made by the evaporation of the juice of the sugar cane, while sugar syrup is made by dissolving sugar in water, then boiling this down to the consistency of syrup.

221. *Q. What is meant by "Rock Candy" syrup?*

A. The rock candy syrup is a by-product in the manufacture of rock candy, which is made by melting granulated sugar then crystallizing the syrup produced. The sugar is placed in square cans, which have perforations on the sides large enough for a thread to go through. A large number of threads cross the can from one side to the other. The cans with the sugar in them are placed in a hot room with a very high temperature, which melts the sugar and causes the syrup to crystallize. The crystallized syrup clings to the threads and to the sides of the can and forms what are termed as "string" rock candy and "lump" rock candy. When the product is finished, there is always some syrup remaining in the

can. It is this uncrystallized syrup that is known as Rock Candy syrup.

222. *Q. How is molasses produced?*

A. Molasses is a by-product in the manufacture of sugar. The juice obtained by crushing the sugar cane is boiled until it sugars, but part of it will not. This semi-fluid mass is placed in double-jacketed centrifugal pans. The inner jacket is made of fine wire and revolves rapidly, throwing the molasses out against the outer jacket, which is solid, and the molasses is carried through it to a tank. The sugar in this way is dried quickly and remains within the inner jacket. This is the process of separating the molasses from the sugar. Molasses from the first boiling is the highest grade in richness and in color. Sometimes it is reboiled and put through the same process the second time, and perhaps the third. Each boiling makes the molasses heavier in body, darker in color, and stronger in flavor, and, of course, inferior in grade.

223. *Q. How many gallons of molasses are there to a barrel?*

A. Between 45 and 55 gallons; the number varies.

224. *Q. How many gallons of syrup are there to a barrel?*

A. The number varies between 45 and 55 gallons, as in the case of molasses.

Tea

225. *Q. How does tea grow?*

A. The tea plant is an evergreen bush, growing about 4 feet high, its growth being limited by frequent prunings.

226. *Q. How many kinds of tea are there?*

A. Three kinds: (1) Green, or Unfermented; (2) Black, or Fermented; (3) Oolong, or Semi-Fermented. All of these teas can be produced from leaf picked from the same bush.

Tea Branches

227. *Q. How is the green tea produced?*

A. Just as soon as the leaf is picked, it is steamed to make it soft

and pliable, then it is rolled and fired in pans or baskets over a charcoal fire. The leaf retains its natural green color through the entire process.

228. *Q. How are the black teas produced?*

A. Black teas are produced by a process of fermentation, which is brought about by spreading the green leaf on trays made of canvas saturated with water. These trays are piled in a hot room for three or four hours. The evaporation of the water causes the leaf to change from a natural green to a copper color. The leaf is then rolled and fired at a high temperature, which turns it black.

229. *Q. How are the Oolong teas produced?*

A. The Oolong teas are semi-fermented teas and are produced on the Island of Formosa, just off the coast of China. They are produced in the same way as the black tea, except that they are fired when the leaves are only about half fermented.

230. *Q. How many varieties of green teas are there?*

A. There are two main divisions: Japan Green teas and China Green teas. Japan produces Basket Fired Green teas and Pan Fired Green teas. The green teas produced in China are: Gunpowders, Imperials, and Young Hysons.

231. *Q. What is the difference between the Basket Fired and the Pan Fired Japan teas?*

A. The Basket Fired tea is made from long leaves, fired in wicker baskets over charcoal fires. The leaves are placed in the baskets about 8 inches deep and are turned by hand in order to prevent as much as possible the breaking up of the leaf.

The Pan Fired teas are made from smaller sized leaves, fired in pans, and turned over by machinery.

232. *Q. How many crops of Japan teas are there?*

A. Three crops. The first crop is picked during the last week of April and the first ten days of May. The second crop is picked during the last two weeks of May. The third crop is picked during June and July. The first crop tea is of the highest grade.

233. *Q. What is the difference between the Gunpowder, Imperial, and Young Hyson teas?*

A. These three are practically the same tea, the difference being only in the shape of the leaf. After the

leaves are rolled they are run through sieves of different sized meshes. The small round rolls are Gunpowder; the large round rolls are Imperial; the long rolls are Young Hyson.

234. *Q. What is meant by "Moyunes" and "Pingsueys" when referring to China green teas?*

A. Green teas produced in North China are called Moyunes; those produced in South China are known as Pingsueys.

235. *Q. What is meant by "Hoochows" when referring to China green teas?*

A. Hoochows are first crop green teas, produced in either North or South China.

236. *Q. How many varieties of Black teas are there?*

A. There are two main divisions: Black teas produced in China and Black teas produced in India and Ceylon, and in Java.

The Black teas produced in China are called English Breakfast or Congou teas. Those produced in South China are superior in style but inferior in the cup to the teas produced in North China. The North China black teas are known as Keemungs and the South China black teas as Paklums.

The Black teas produced in India and Ceylon and in Java come in three grades: (1) Orange Pekoe; (2) Pekoe; and (3) Pekoe Souschoung. The Orange Pekoe is the smallest leaf, picked at the tip of the branch. The Pekoe is the next in size, and the Pekoe Souschoung is the large, coarse leaf, known as Government Standard. The darker the leaf in the cup, the poorer the grade.

237. *Q. What kind of teas are the Java teas?*

A. These teas are grown on the Island of Java and are very similar to the Ceylon and India teas.

238. *Q. What are the usual sizes of original packages in which the several varieties of bulk teas come packed?*

A.

Basket Fired Japan—70-lb. ½ chests (85 lbs. gross).
Pan Fired Japan—80-lb. ½ chests (95 lbs. gross).
Gunpowder (Pingsueys)—50-lb. ¼ chests (60 lbs. gross).
Gunpowder (Hoochows)—70-lb. ½ chests (90 lbs. gross.)
Imperial (Pingsueys)—45-lb. ½ chests (55 lbs. gross).
Imperial (Hoochows)—60 to 70-lb. ½ chests (90 to 100 lbs. gross).
Young Hysons—40-lb. ¼ chests (50 lbs. gross).

Young Hysons—70-lb. ½ chests (90 lbs. gross).
English Breakfast—60-lb. ½ chests (85 lbs. gross).
Ceylons—Net weight varies from 50 lbs. to 100 lbs.
Javas—85 to 95-lb. ½ chests (100 to 110 lbs. gross).
Oolong—20-lb. ¼ chests (30 lbs. gross).
Oolong—40-lb. ½ chests (55 lbs. gross).
Dust and Nibs—80-lb. ½ chests (55 lbs. gross).

239. *Q. What variety or varieties of tea are best adapted for icing purposes?*

A. As a rule, the Ceylon and India teas are the best for making iced tea. Some houses have special iced tea blends.

240. *Q. Are there any artificially colored teas on the market?*

A. It can be positively stated that no artificially colored teas come into this country. Samples from all shipments arriving at the various ports are carefully examined by expert Government examiners, who see to it that no shipments of impure tea are admitted.

241. *Q. What is the best way to make good tea?*

A. Scald out a crockery tea-pot, and while it is still warm put in the tea. Pour on freshly boiled water that has been brought to a quick boil. Allow the brew to stand from five to seven minutes—not longer. Then use.

If iced tea is desired, the tea should be poured off to cool at the end of the five or seven minutes. Never allow the tea to cool with the leaves in.

How to Make Brine

242. *Q. How should brine for kraut be prepared?*

A. Use five ounces of salt for each gallon of water.

243. *Q. How should brine for sour pickles be prepared?*

A. If there is a small shortage of liquor, replenish by using white distilled vinegar of ordinary table strength. When there is considerable shortage, use diluted distilled vinegar in the proportion of one gallon of water to each four gallons of vinegar. Mix thoroughly before pouring over pickles.

244. *Q. How should brine for sweet pickles be prepared?*

A. Draw off a part or all of the remaining liquor and mix it thoroughly with distilled vinegar. In case the shortage is considerable, dilute the vinegar with one-

fourth part of water, using about three or four pounds of granulated sugar for each gallon of liquor to be added.

245. *Q. How should brine for dill pickles be prepared?*

A. Use eight ounces of salt to one gallon of water.

246. *Q. How should brine for salt fish be prepared?*

A. Use two pounds of coarse salt, not rock salt, to every gallon of pure water. Dissolve thoroughly in a separate receptacle before pouring on the fish.

247. *Q. How should brine for spiced fish be prepared?*

A. Make a light vinegar brine by using one measure of white pickling vinegar to every four measures of water.

248. *Q. How should brine for olives be prepared?*

A. Use 12 ounces of the best salt to each gallon of pure water—filtered, if possible. In warm weather, you may use 14 ounces of salt to each gallon of water. Allow the salt to dissolve thoroughly before placing on the olives. Do not, under any circumstances, use a metal utensil in the preparation of brine for olives. (It is better not to use metal utensils in the preparation of any kind of brine.)

Brooms

249. *Q. How are brooms judged?*

A. By the fineness of the texture, freedom from seeds and stalks, and by the flexibility of the broom.

250. *Q. What is meant by 16-inch, 15-inch, 14½-inch brooms?*

A. These refer to the length of the corn from the handle down.

251. *Q. What is meant by 26-lb., 25-lb., etc., brooms?*

A. The total weight per dozen.

Paper Bags and Wrapping Paper

252. *Q. How many of the common paper bags are there in a bundle?*

A. Five hundred.

253. *Q. How many sizes of common paper bags are there?*

A. Seventeen sizes: No. ¼, No. ½, No. 1, No. 2, No. 3, No. 4, No. 5, No. 6, No. 8, No. 10, No. 12, No. 14, No. 16, No. 20, No. 25, No. 30, No. 35.

254. *Q. How many sizes of sugar paper bags are there?*

A. Ten sizes: 2-lb., 4-lb., 5-lb., 6-lb., 8-lb., 10-lb.,

14-lb., 16-lb., 20-lb., and 25-lb. The first five are packed 500 in a package, and the last five 250 in a package.

255. *Q. What are the most common sizes of wrapping paper used in grocery stores?*

A. In rolls: 12, 15, 18, 20, 24, 30, and 36 inches wide. In sheets: 12x18, 15x20, 18x24, 20x30, 24x36, 30x40.

Vinegar

256. *Q. What is malt vinegar made from, and what is it used for?*

A. Malt vinegar is usually made by fermenting barley malt, and sometimes by fermenting the malt of other cereals. It is considered the best vinegar to use for pickling purposes.

257. *Q. What is the White Distilled vinegar made from?*

A. From diluted distilled alcohol.

258. *Q. What is meant by "40-grain", "45-grain", etc., vinegar?*

A. To say that a vinegar is "40-grain" is the same as saying that it is 4 per cent acetic acid strength. Similarly, "45-grain" would mean 4½ per cent, and "50-grain" would mean 5 per cent. The use of the terms "40-grain", "45-grain", etc., comes about because these figures represent the amounts of alkali required to neutralize the acetic acid of the vinegar. A 40-grain vinegar requires just 40 grains of alkali to entirely neutralize the acid.

259. *Q. How strong must a vinegar be that is to be used for pickling purposes?*

A. Vinegar for pickling purposes must be at least 45 grains strong.

260. *Q. How many gallons of vinegar are there to a barrel?*

A. Usually about 45 gallons.

Green Fruits

261. *Q. What are the different grape fruit sizes?*

A. The common sizes are: 28s, 36s, 46s, 54s, 64s, 80s, 96s.

262. *Q. What is the average number of lemons to a case?*

A. The common sizes average about 300 lemons to the case. (The gross weight of the case is around 85 pounds.)

263. *Q. What are the different orange sizes?*

A. The common sizes are: 125s, 150s, 175s, 200s. (Oranges average about 75 pounds gross to the case.)

264. *Q. How do the cranberries grow?*

A. On a slender, creeping plant with short stems, four inches to one foot long. The cranberry plant grows in marshy ground and is native to a narrow belt of country along the Atlantic coast from Maine to New Jersey. It is also cultivated in Michigan, Wisconsin, Minnesota, and a few other parts of the country.

The fruit of the cranberry is borne on short, upright shoots of the previous season's growth, and is harvested by means of a cranberry rake, which is operated by being forced through the branches, thus pulling off the fruit.

265. *Q. What are the best known varieties of cranberries?*

A. The Early Black, with a bell-shaped form; the Early Red, with spherical form; and the Howe, with an oblong form.

266. *Q. How many quarts of cranberries are there to a barrel?*

A. About one hundred.

267. *Q. What are lingon berries, and what are they used for?*

A. The lingon berries are somewhat similar to the cranberries, and are used for the same purposes as the cranberries. They are used almost entirely by the Scandinavian people during the holiday season. The lingon berries grow in Nova Scotia and Newfoundland, and come packed in barrels with water, as they spoil easily if not kept in water.

268. *Q. What is kumquat?*

A. A small, thin-skinned, oblong-shaped orange, about the size of a jumbo pecan. Has no seeds. Used largely in making preserves. The kumquat tree is native to China and Japan, but is now cultivated in many places, especially in Florida, Southern Texas, and Louisiana.

Miscellaneous

269. *Q. What are artichokes?*

A. These are the thick, fleshy parts ("bottoms") of the immature flower of the artichoke plant, which is a

thistle-like evergreen plant, about three or four feet high. The flowers are gathered before they expand, and the "bottoms" are boiled in salted water and then canned. They are usually served with cream dressing or melted butter. In Europe they are often eaten raw as salad.

270. *Q. What are Brussels Sprouts?*

A. The Brussels sprout is in reality a miniature cabbage, about an inch in diameter. The sprouts are attached to the long stalks of the plant. The uses of Brussels sprouts are similar to those of cabbage, but the sprouts are considered to be of superior flavor. They are called "Brussels" because they were originally cultivated in Belgium.

271. *Q. What are capers, and what are they used for?*

A. Capers are the pickled flower buds of the caper shrub, which is cultivated as a garden plant in the countries of Southern Europe. The buds, which are of the size of small peas, are first dried, then put up in strong vinegar. They are usually sold in green bottles, and are used in fine cooking for making sauce for meats.

272. *Q. What is the meaning of "Avoirdupois", which word appears on some labels in connection with the weight of the contents?*

A. "Avoirdupois" is the name of the ordinary system of weights of the United States and Great Britain. It is used for weighing all articles except drugs, gold, silver, and precious stones. To say that a jar of honey, for instance, weighs $12\frac{1}{2}$ ounces avoirdupois means that the contents *weighs* $12\frac{1}{2}$ ounces, as distinguished from liquid ounces. "Avoirdupois" is a compound French word and means "goods of weight".

273. *Q. What are marrons?*

A. Preserved or candied chestnut meats. Used in making fruit salads, and various fancy desserts.

274. *Q. Does peanut butter that is put up in air-tight packages remain in good condition indefinitely?*

A. High quality peanut butter will retain its sweet flavor for many months when packed in air-tight receptacles. Of course, in time some of the oil will gather at the top, but it can be mixed together with the peanut butter upon opening of the package.

275. *Q. What are truffles?*

A. The truffle is a species of fungi, growing under

the ground. It varies in size from that of a plum to that of a medium sized potato, and has no roots, nor stalk, nor any other parts. The outside is black and warty, while the inside is dark brown and is pervaded by a network of threads. The truffle is found almost entirely in France. As there is no growth above the ground, trained hogs and dogs are used in locating the truffle beds. The truffle has an aromatic flavor and a piquant taste, and is used for seasoning and garnishing.

276. *Q. What is meant by "crystallized" ginger, and what is this ginger used for?*

A. Crystallized, or candied, ginger is preserved ginger that has been dried. Like the preserved ginger, it is used for after-dinner desserts, as an aid to digestion.

277. *Q. What is chicory made from?*

A. From the roots of a plant, similar to the beet plant. The roots are kiln-dried, cut into small pieces, roasted in a coffee roaster, and then ground. It resembles ground roasted coffee, and is used as an addition to coffee.

278. *Q. What is yeast made from?*

A. The familiar cake of compressed yeast is composed of millions of round cells, so small that four thousand of them, placed side by side, measure only an inch. Each cell is a plant by itself, capable of independent existence and endowed with the power of reproduction. The yeast is usually obtained by placing selected yeast cells in a mixture of corn, rye, barley malt, and water. The yeast cells reproduce themselves by budding, and multiply astonishingly fast in warm temperature.

279. *Q. What is turmeric?*

A. Turmeric is the yellow root of a plant similar to the ginger plant. The yellow color extracted from the root is used in coloring some prepared mustards and other condiments, and is also used as dyestuff.

280. *Q. What is boiled cider used for?*

A. Chiefly in making mince meat. It is also used in making plum pudding and some cakes.

281. *Q. What does "chili con carne" mean?*

A. This is the Mexican name of a Mexican dish. Translated literally, it means "peppers with meat".

282. *Q. What is lime juice used for?*

A. For practically the same purposes as lemon juice.

283. *Q. What is water glass, and what is it used for?*

A. This is the commercial name for a concentrated solution of sodium silicate. It is colorless and usually comes put up in quart tins. Water glass is used for preserving eggs. One quart of it mixed with 9 quarts of water that has been boiled and cooled, is sufficient to preserve 15 dozen eggs. At least two inches of the solution should be allowed to cover the eggs at all times.

284. *Q. What is soda bi-carb, and what is it used for?*

A. This is the abbreviated name for Bicarbonate of Sodium, a baking soda.

285. *Q. What is saleratus, and what is it used for?*

A. This is the trade name for potassium salt, a soda used in baking.

286. *Q. How many sizes of common lamp chimneys are there?*

A. Two sizes: No. 1, which is $2\frac{3}{8}$ inches wide at the bottom, and No. 2 which is $2\frac{7}{8}$ inches wide at the bottom.

287. *Q. How many sizes of common lamp wicks are there?*

A. Size No. 0—$\frac{3}{8}$ inch wide; size No. 1—$\frac{5}{8}$ inch; size No. 2—1 inch; size No. 3—$1\frac{1}{2}$ inches wide.

288. *Q. What is ammonia made from?*

A. The common liquid ammonia is water saturated with a gas, consisting of nitrogen and hydrogen.

289. *Q. What is paraffine made from?*

A. Paraffine is a by-product in the refining of petroleum.

290. *Q. How many feet are there in a pound of ordinary 4-ply cotton twine?*

A. Approximately 5,280 feet.

291. *Q. What is the minimum amount of butter fat required by the Government in evaporated milk?*

A. Evaporated milk must contain not less than 7.8 per cent of butter fat.

292. *Q. How much sugar does the sweetened condensed milk contain?*

A. About 40 per cent.

293. *Q. What are the different grades of sliced dried beef?*

A. There are two general grades, known as "outsides" and "insides". The "outsides" are much inferior, being tough and stringy, and containing fat and gristle. The "insides" are tender and free from fat.

294. *Q. How are the Maraschino style cherries produced?*

A. They are prepared from Royal Anne cherries, picked before they are fully ripe. The cherries are pitted, then cooked in sugar syrup, after which they are colored and then flavored with imitation maraschino liqueur. (These cherries derive their name from the Marasca cherry, which grows in Dalmatia, from which the original Maraschino liqueur was distilled.)

295. *Q. How is catsup made?*

A. After the tomatoes have been inspected for ripeness and soundness, they are dumped into the "scalder" where they are thoroughly washed by being run through a steady stream of hot water. They are then crushed, and the seeds and skins removed by forcing the pulp and juice through a fine sieve. Spices, sugar, and vinegar are added, and the pulp boiled down to the desired consistency.

296. *Q. What is arrow-root made from and what is it used for?*

A. Arrow-root is the starch obtained from the roots of a small tropical plant of that name. It is a very finely powdered article, and is used chiefly in preparing foods for children and invalids.

297. *Q. What is the best way to take care of bulk sweet cider?*

A. Just as soon as the keg or cask is received, a small vent hole should be bored in the top in order to let out the gases. This hole should be stopped with a wooden plug, which should be removed for a short while every day or two in order to permit the gases that have accumulated to escape. If these precautions are not taken, the pressure of the gases is apt to push out the staves and cause a leak, or the flavor of the cider may be materially impaired and fermentation take place.

Cider must always be stored in a cool place, fully protected at all times from the direct rays of the sun.

298. *Q. Why is the canned plum pudding called so when it contains no plums?*

A. The real article, originally made in England,

was made with plums, and while in this country we have substituted raisins and citron for plums, this dessert is still known by the old name.

299. *Q. Why are the Saratoga potato chips called so?*

A. Because they were first introduced by a chef at a hotel near Saratoga, N. Y.

300. *Q. What are "Pates de Fois Gras"?*

A. Potted goose livers, prepared with truffles. They are usually put up in small, fancy earthenware pots, and are very much prized by epicures. Imported from France.

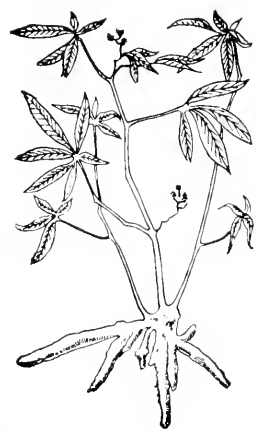
301. *Q. How is the common table salt obtained?*

A. The common table salt is obtained from deposits of rock salt found beneath the surface of the earth. This salt is brought up to the surface either by mining or by forcing water through pipes down to where the deposits are, dissolving the salt, then pumping up and evaporating the brine. The water method is the one commonly used.

A salt well is drilled like an oil well, and frequently reaches a depth of over 2,000 feet. Two pipes, one within the other, are lowered down to where the rock salt beds are; the outside pipe is about six inches wide and the inside pipe is about four inches wide. Pure water is forced down between the pipes and the brine is pumped up the inside pipe. The brine is heated to a high temperature, after which it is filtered and pumped into evaporators where the crystals are formed. These crystals are then dried, sifted, and packed—ready for the market.

302. *Q. What is tapioca made from, and what are the different forms in which it is sold?*

A. Tapioca is made from the tuberous roots of the cassava plant, a large shrub growing in the West Indies, South America, Java, the Malay Peninsula, and Florida. The roots grow in clusters and are from



Cassava Plant

one to three inches thick and from one to four feet long. After they have been washed and stripped of their rind, they are grated down to a pulp. The natural juices are then exuded under strong pressure, and the starch that remains is baked, forming what is known as "Flake" tapioca.

"Pearl" tapioca is produced by forcing the starch, before it is baked, through a sieve. The little pellets thus formed are dropped on a piece of cloth that is kept constantly agitated. These pellets are then heated on an iron plate to a high temperature. "Medium" and "Fine" tapioca are determined by the size of the sieve. The "Granulated" tapioca is obtained by grinding the "Flake."

303. *Q. How is malted milk made?*

A. Malted milk is made by combining whole milk with the liquid separated from a mash of ground barley malt and wheat flour. To this combination usually are added two or three chemicals to secure the full action of the malt extract upon the milk, after which the water is evaporated.

304. *Q. What is the difference between pasteurized milk and sterilized milk?*

A. Pasteurized milk is milk that has been heated below boiling point, but sufficiently to kill most of the active organisms present, and immediately cooled to 50 degrees Fahrenheit, or lower. Sterilized milk is milk that has been heated at the temperature of boiling water, or higher, for a length of time sufficient to kill all organisms present.

305. *Q. Why some beeswax is light in color and some is quite dark?*

A. A wax may be light or dark, depending upon whether the comb came from light-colored "cappings" or from old or brood combs, which are darker. The color of the honey also affects the color of the wax. The terms "light" and "dark" are relative, the color ranging from lemon yellow from the best cappings to nearly black.

306. *Q. Why are the sausages known as frankfurters called so?*

A. Because this style sausage was originally made at Frankfort, Germany.

307. *Q. What is saltpetre, and what is it used for?*

A. Saltpetre is the trade name for nitrate of potas-

sium. Its chief use is in meat preserving; it helps to preserve the natural red color of meats.

308. *Q. What kind of grapes is the white grape juice made from?*

A. From Catawba white grapes.

309. *Q. What is meant by the terms "6s," "8s." etc., in referring to candles?*

A. Formerly the terms 6s, 8s, 12s, etc., indicated the number of candles to a pound. While these terms are still being used, the weight of the candles is usually indicated immediately after; as, for instance: "6s—12-oz.," "8s—14-oz.," etc.

310. *Q. What is meant by flagolets, by haricot verts, by macedoines?*

A. All three represent fancy canned vegetables, imported from France or Belgium. The flagolets are extra small lima beans; the haricot verts are fancy string beans; the macedoines are fancy mixed vegetables.

Holiday Items

311. *Q. What are the items that are in the greatest demand for Thanksgiving and the Christmas holidays?*

A. The following list includes most of the more important holiday items:

Plum Pudding
Citron Peel
Orange Peel
Lemon Peel
Cranberries, Evaporated
Cranberries, Fresh
Pumpkins
Pumpkin, Canned
Mince Meat, Condensed
Mince Meat, Wet
Sweet Potatoes
Sweet Potatoes, Canned
Fruit Cake
Glace Cherries
Glace Pineapple
Marrons
Currants, Bulk
Currants, in Pkgs.
Dates, Bulk
Preserved Figs
Ginger, Crystallized
Ginger, Preserved
Maraschino Cherries
Sage, Leaf
Sage, Ground
Olives, Green
Olives, Ripe
Celery
Poultry Seasoning
Chili Sauce
Pimientos
Salad Dressing
Sweet Pickles
Sour Pickles
Dill Pickles
Spices
Extracts
Baking Powder

Dates, in Packages
Seeded Raisins, Bulk
Seeded Raisins, in Pkgs.
Seedless Raisins, Bulk
Seedless Raisins, in Pkgs.
Cluster Raisins
Loose Muscatel Raisins
Angelique
Layer Figs
Natural Pulled Figs
Washed Figs
Bulk Figs
Brick Figs
Jellies
Preserves
Bar-le-Duc Jelly
Fruit Salad
Boiled Cider
Sweet Cider, Bulk
Sweet Cider, Canned
Fancy Biscuits
Pastry Flour
Mixed Nuts
Almonds
Peanuts
Filberts
Brazil Nuts
Pecans
Walnuts
Shelled Almonds
Shelled Brazils
Shelled Filberts
Shelled Pecans
Shelled Walnuts
Shelled Peanuts
Silver Polish
Candies
Mints
High-Grade Coffee
High-Grade Tea
Fancy Canned Fruits
Fancy Canned Vegetables

When to Expect New Goods

312. *Q. What are the different periods of the year when new goods of the various canned fruits may be expected?*

A.

Apples ..... November
Apricots ..... July
Blackberries ..... July
Cherries ..... July
Gooseberries ..... June
Peaches ..... September
Pears, California ..... August
Pears, Eastern ..... September
Pineapple ..... September
Plums ..... September
Raspberries ..... July
Strawberries ..... June

313. *Q. What are the different periods of the year when new goods of the various canned vegetables may be expected?*

A.

Asparagus ..... June
Beans, Lima ..... September

Beans, String ..... September
Corn ..... October
Peas ..... June and July
Pumpkin and Squash ..... November
Spinach ..... March and September
Tomatoes ..... September

314. *Q. When may new pack of salmon be expected on the market?*

A.

Chinook ..... July
Sockeye (Puget Sound) ..... July
Red Alaska ..... September
Cohoe ..... October
Pink ..... October
Chum ..... December

315. *Q. When may new pack of tuna be expected on the market?*

A. The latter part of July.

316. *Q. At what periods of the year may new goods of the various dried fruits be expected on the market?*

A.

Apples ..... November
Apricots ..... August
Citron Peel ..... April
Currants ..... October
Dates ..... November
Figs ..... September
Peaches ..... September
Prunes ..... September
Raisins ..... October

317. *Q. At what periods of the year may new nuts of the several varieties be expected on the market?*

A.

Almonds, California ..... September
Almonds, Imported ..... October
Brazil Nuts ..... March
Filberts ..... November
Peanuts ..... November
Pecans ..... November
Walnuts ..... November

318. *Q. At what periods of the year may new flour and other farinaceous goods be expected on the market?*

A.

Barley ..... September

Beans, Dried ..... October
Buckwheat Flour ..... October
Cornmeal ..... December
Farina ..... August
Flour, Spring Wheat ..... October and November
Flour, Winter Wheat ..... July
Flour, Rye ..... July
Hominy ..... August
Oats ..... August
Peas, Dried ..... October
Rice ..... September

319. *Q. When may new crop teas be expected on the market?*

A.

Japan ..... June
Oolong ..... July
Gunpowder ..... August
Imperial ..... August
India and Ceylon ..... July
Young Hyson ..... August

320. *Q. When may new goods of Apple Cider, Catsup, Cranberries, Maple Sugar, Maple Syrup, and Olive Oil be expected on the market?*

A.

Apple Cider ..... October
Catsup ..... October
Cranberries, Early Varieties ..... September
Cranberries, Late Varieties.....October and November
Maple Sugar ..... April
Maple Syrup ..... April
Olive Oil ..... April

How Much Does it Cost a Piece?

This table gives the exact cost per item of goods costing from 35 cer to $36.00 a dozen.

Doz.	Piece	Doz.	Piece	Doz.	Piece	Doz.	Piece
.35	.02 11/12	3.20	.26 2/3	6.10	.50 5/6	16.75	1.39 7/12
.40	.03 1/3	3.25	.27 1/12	6.15	.51 1/4	17.00	1.41 2/3
.45	.03 3/4	3.30	.27 1/2	6.20	.51 2/3	17.25	1.43 3/4
.50	.04 1/6	3.35	.27 11/12	6.25	.52 1/12	17.50	1.45 5/6
.55	.04 7/12	3.40	.28 1/3	6.30	.52 1/2	17.75	1.47 11/12
.60	.05	3.45	.28 3/4	6.35	.52 11/12	18.00	1.50
.65	.05 5/12	3.50	.29 1/6	6.40	.53 1/3	18.25	1.52 1/12
.70	.05 5/6	3.55	.29 7/12	6.45	.53 3/4	18.50	1.54 1/6
.75	.06 1/4	3.60	.30	6.50	.54 1/6	18.75	1.56 1/4
.80	.06 2/3	3.65	.30 5/12	6.55	.54 7/12	19.00	1.58 1/3
.85	.07 1/12	3.70	.30 5/6	6.60	.55	19.25	1.60 5/12
.90	.07 1/2	3.75	.31 1/4	6.65	.55 5/12	19.50	1.62 1/2
.95	.07 11/12	3.80	.31 2/3	6.70	.55 5/6	19.75	1.64 7/12
1.00	.08 1/3	3.85	.32 1/12	6.75	.56 1/4	20.00	1.66 2/3
1.05	.08 3/4	3.90	.32 1/2	6.80	.56 2/3	20.25	1.68 3/4
1.10	.09 1/6	3.95	.32 11/12	6.85	.57 1/12	20.50	1.70 5/6
1.15	.09 7/12	4.00	.33 1/3	6.90	.57 1/2	20.75	1.72 11/12
1.20	.10	4.05	.33 3/4	6.95	.57 11/12	21.00	1.75
1.25	.10 5/12	4.10	.34 1/6	7.00	.58 1/3	21.25	1.77 1/12
1.30	.10 5/6	4.15	.34 7/12	7.25	.60 5/12	21.50	1.79 1/6
1.35	.11 1/4	4.20	.35	7.50	.62 1/2	21.75	1.81 1/4
1.40	.11 2/3	4.25	.35 5/12	7.75	.64 7/12	22.00	1.83 1/3
1.45	.12 1/12	4.30	.35 5/6	8.00	.66 2/3	22.25	1.85 5/12
1.50	.12 1/2	4.35	.36 1/4	8.25	.68 3/4	22.50	1.87 1/2
1.55	.12 11/12	4.40	.36 2/3	8.50	.70 5/6	22.75	1.89 7/12
1.60	.13 1/3	4.45	.37 1/12	8.75	.72 11/12	23.00	1.91 2/3
1.65	.13 3/4	4.50	.37 1/2	9.00	.75	23.25	1.93 3/4
1.70	.14 1/6	4.55	.37 11/12	9.25	.77 1/12	23.50	1.95 5/6
1.75	.14 7/12	4.60	.38 1/3	9.50	.79 1/6	24.00	2.00
1.80	.15	4.65	.38 3/4	9.75	.81 1/4	24.25	2.02 1/12
1.85	.15 5/12	4.70	.39 1/6	10.00	.83 1/3	24.50	2.04 1/6
1.90	.15 5/6	4.75	.39 7/12	10.25	.85 5/12	24.75	2.06 1/4
1.95	.16 1/4	4.80	.40	10.50	.87 1/2	25.00	2.08 1/3
2.00	.16 2/3	4.85	.40 5/12	10.75	.89 7/12	25.25	2.10 5/12
2.05	.17 1/12	4.90	.40 5/6	11.00	.91 2/3	25.50	2.12 1/2
2.10	.17 1/2	4.95	.41 1/4	11.25	.93 3/4	25.75	2.14 7/12
2.15	.17 11/12	5.00	.41 2/3	11.50	.95 5/6	26.00	2.16 2/3
2.20	.18 1/3	5.05	.42 1/12	11.75	.97 11/12	26.50	2.20 5/6
2.25	.18 3/4	5.10	.42 1/2	12.00	1.00	27.00	2.25
2.30	.19 1/6	5.15	.42 11/12	12.25	1.02 1/12	27.50	2.29 1/6
2.35	.19 7/12	5.20	.43 1/3	12.50	1.04 1/6	28.00	2.33 1/3
2.40	.20	5.25	.43 3/4	12.75	1.06 1/4	28.50	2.37 1/2
2.45	.20 5/12	5.30	.44 1/6	13.00	1.08 1/3	29.00	2.41 2/3
2.50	.20 5/6	5.35	.44 7/12	13.25	1.10 5/12	29.50	2.45 5/6
2.55	.21 1/4	5.40	.45	13.50	1.12 1/2	30.00	2.50
2.60	.21 2/3	5.45	.45 5/12	13.75	1.14 7/12	30.50	2.54 1/6
2.65	.22 1/12	5.55	.46 1/4	14.00	1.16 2/3	31.00	2.58 1/3
2.70	.22 1/2	5.60	.46 2/3	14.25	1.18 3/4	31.50	2.62 1/2
2.75	.22 11/12	5.65	.47 1/12	14.50	1.20 5/6	32.00	2.66 2/3
2.80	.23 1/3	5.70	.47 1/2	14.75	1.22 11/12	32.50	2.70 5/6
2.85	.23 3/4	5.75	.47 11/12	15.00	1.25	33.00	2.75
2.90	.24 1/6	5.80	.48 1/3	15.25	1.27 1/12	33.50	2.77 1/2
2.95	.24 7/12	5.85	.48 3/4	15.50	1.29 1/6	34.00	2.83 1/2
3.00	.25	5.90	.49 1/6	15.75	1.31 1/4	34.50	2.87 1/2
3.05	.25 5/12	5.95	.49 7/12	16.00	1.33 1/3	35.00	2.91 2/3
3.10	.25 5/6	6.00	.50	16.25	1.35 5/12	35.50	2.95 5/6
3.15	.26 1/4	6.05	.50 5/12	16.50	1.37 1/2	36.00	3.00